

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	22 September 2021								
	DAY	MONTH	YEAR						
Requested by:	Kevin Vargas, Commun	ity Media and Constituent Liaison							
1 ,	NAME	Position							
Transmitted by:									
2	ICE Denver Field Office Executive Review Unit								
	NAME	Position							
Were electronic files sent?									
YES 🗹	$No \square$								
How many people are curren	ntly being cohorted/qu	arantined due to sickness?							
Number of people currently	cohorted/quarantined	due to sickness:	9						
FORMAL COUNTS: 2.8	V. A.								
How many poorle were mos	it recently formally as	unted in this facility?							
How many people were mos	-	-							
Number of people mo	ost recently formally c	counted in the facility: 67	75						
How many people formally	counted in this facility	y describe themselves as the fe	ollowing gender?						
Female: 75									
<i>Male:</i> 600									
Nonbinary: n/a	a								
Prefer not to say:	n/a								

frow many people formany counted in this	s facility describe themselves as transgender?
Number of people that describe the	
How many people have been brought into	the facility this week?
Number of people brought into the	facility this week: 92
How many people have left the facility this	s week?
Number of people who left the facil	lity this week: 133
How many people and where did those who	no left the facility go?
Released into community: unknown	own
Formally removed from the United	States: unknown
Moved to other facility: unknow	wn
Other: unknow	wn
How many people are currently being hous	sed in the Annex?
Number of people who are being ho	oused in the Annex: 234
Female: 74	
Male: 160	
COVID-19 CONFIRMED CASES*:	New Cases this week: Total to date since March 30, 2020:
Individuals Housed in GEO Facility:	10 646
ICE Detainees:	9 475
ICE Detainees: ICE Employees:	9 475 0 2
ICE Employees:  GEO Employees:  DOCUMENTS RECEIVED:	0     2       2     146
ICE Employees:  GEO Employees:  Documents Received:  Daily Kitchen Opening and Closing	0 2 146 g Checklists
ICE Employees:  GEO Employees:  DOCUMENTS RECEIVED:  Daily Kitchen Opening and Closing  RECEIVED ☑	0 2 2 146  g Checklists  NOT RECEIVED □
ICE Employees:  GEO Employees:  Documents Received:  Daily Kitchen Opening and Closing	0 2 2 146  g Checklists  NOT RECEIVED □
ICE Employees:  GEO Employees:  Documents Received:  Daily Kitchen Opening and Closing  Received ☑  Daily Foods Production Service Re	0 2 2 146  g Checklists  NOT RECEIVED □ ecords
ICE Employees:  GEO Employees:  Documents Received:  Daily Kitchen Opening and Closing  Received   Daily Foods Production Service Re  Received   Temperature Logs  Received   R	0 2 2 146  g Checklists  NOT RECEIVED □ ecords
ICE Employees:  GEO Employees:  Documents Received:  Daily Kitchen Opening and Closing  Received  Daily Foods Production Service Re Received  Temperature Logs Received  Law and Leisure Library Logs	© 2  2 146  g Checklists  NOT RECEIVED □ ecords  NOT RECEIVED □  NOT RECEIVED □
ICE Employees:  GEO Employees:  Documents Received:  Daily Kitchen Opening and Closing  Received   Daily Foods Production Service Re  Received   Temperature Logs  Received   R	0 2  2 146  g Checklists  NOT RECEIVED □ ecords  NOT RECEIVED □

<sup>\*</sup>All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

### **SUPPLEMENTAL NOTES:**

Request for information made on September 20, 2021. All population numbers current as of September 24, 2021.

#### KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

#### MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of September 22, 2021.

- 1 Health Services Administrator
- 2 PA's
- 1 Medical Doctor
- 12 RNs
- 9 LPNs
- 2 Psychologist
- 1 Licensed Clinical Social Worker
- 4 Medical Records Clerks
- 1 X-ray Technician
- 4 Telepsychiatrists
- 2 Dentists (part-time; 40 hours/week total)
- 1 Dental Assistant
- \* denotes change in staffing level from previous week

#### TEMPERATURE CHECKS:

Logs provided; see attached documents.

#### LAW LIBRARY:

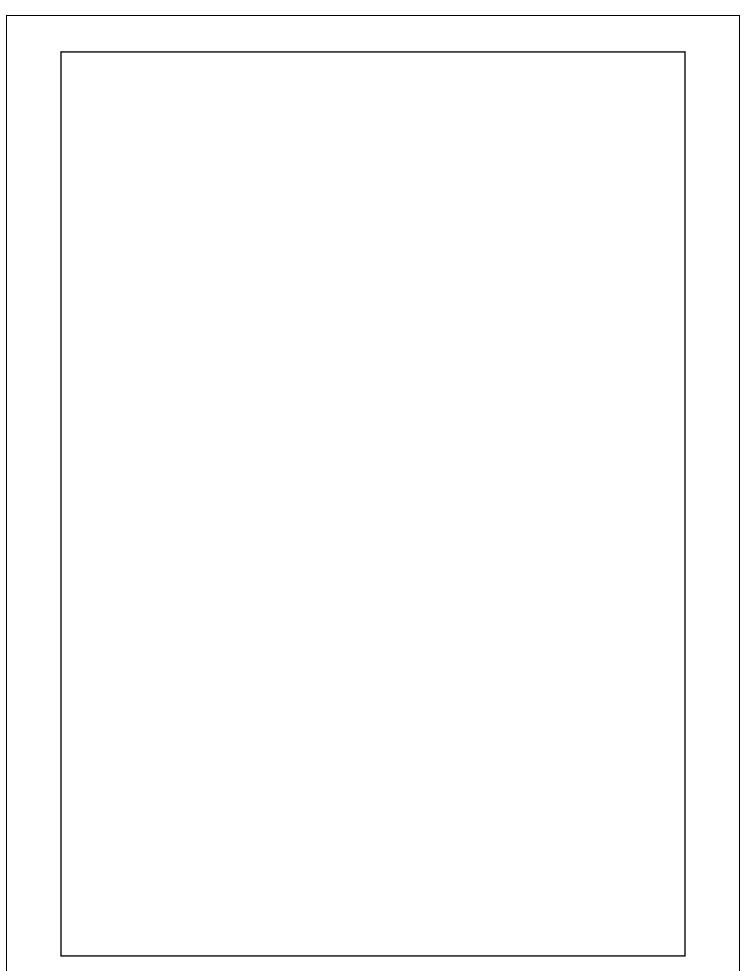
Logs provided for September 13, 2021- September 17, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to eleven detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

#### COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and two (2) positive cases amongst the GEO staff. They have also reported nine (9) positive cases this week amongst the ICE detainees, and one (1) positive case amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of September 24, 2021.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of September 24, 2021.



## **ADULT CYCLE MENUS**

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021		CYCLE 1 WEEK-AT-A-GLAN				
	BREAKFAST	LUNCH	DINNER				
MONDAY	Dry Cereal	Chicken Leg Quarter	Fideo w/ Meat Sauce				
	Scrambled Eggs	Cream Gravy	Green Beans				
	Diced Potatoes	Whipped Potatoes	Tossed Salad				
	Tortilla	Carrots & Peas	Dressing				
	Salsa	Pinto Beans	Garlic Bread				
	Sugar	Fruit Cobbler	Fruit				
	Coffee	Dinner Roll	Fortified Sugar Free Beverage				
	Milk 2 %	Margarine	•				
		Fortified Sugar Free Tea					
TUESDAY	Dry Cereal	Stir-Fry	T-Ham Macaroni Cheese Casserole				
	French Toast	Mixed Vegetables	Beans				
	Syrup	Rice	Cabbage				
	Breakfast Sausage	Tossed Salad	Combread				
	Margarine	Dressing	Margarine				
	Sugar	Dinner Roll	Brownie				
	Coffee	Margarine	Fortified Sugar Free Beverage				
	Mllk 2 %	Fortified Sugar Free Tea					
WEDNESDAY	Farina	Beef and Bean Burrito	Polish Sausage				
	Coffee Cake	Spanish Rice	Refried Beans				
	Breakfast Sausage	Hominy	Grilled Potatoes				
	Fruit	Saisa	Salsa				
	Margarine	Cheese	Tortilla				
	Sugar	Cornbread / Margarine	Peaches				
	Coffee	Tossed Salad / Dressing					
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage				
HURSDAY	Cream of Rice		MLT-1 M-44				
HORODAI	Pancakes	Fajita w/ Tortilla Grilled Onions & Bell Pepper	Chicken Patty				
		• • • • • • • • • • • • • • • • • • • •	Green Beans				
	Syrup T. Unan Stiered	Spanish Rice	Com				
	T-Ham, Sliced	Refried Beans	Potatoes				
	Margarine	Salsa	Margarine				
	Sugar	Garden Salad/Dressing	Roll				
	Coffee	White Cake / Iced	Fortified Sugar Free Beverage				
	Milk 2 %	Fortified Sugar Free Tea					
RIDAY	Oatmeal	Taco Meat	Tuna Salad				
	Scrambled Eggs	Com	Potato Wedges				
	Cream Gravy	Pinto Beans	Mixed Vegetables				
	Biscuit	Salsa	Shredded Lettuce / Dressing				
	Margarine	Shredded Lettuce	Bread				
	Sugar	Shredded Cheese	Ketchup				
	Caffee	Tortillas	Yellow Cake				
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage				
ATURDAY	Dry Cereal	Chicken Salad	Salisbury Steak				
	Fried Eggs	Vegetarian Beans	w/ Gravy				
	Bread / Margarine	Corn Salad	Rice				
	Fruit	Lettuce	Greens				
	Jelly	Bread	Salad w/ Dressing				
	Sugar	Pineapple Cake	Cornbread				
	Coffee	Fortified Sugar Free Tea	Margarine				
	Milk 2 %		Fortified Sugar Free Beverage				
UNDAY	Oatmeal	Turkey Ham, Sliced	Beef and Bean Burnito				
	Scrambled Eggs	Potato Salad	Spanish Rice				
	Creamed Meat Gravy	Colesiaw	Refried Beans				
	Diced Potatoes	Lettuce	The second secon				
	Biscuit		Şalşa				
		Onion Slice	Lettuce				
	Margarine	Bread	Dressing				
	Sugar	Salad Dressing	Cheese				
	Coffee	Mustard	Cake				
	Mik 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage				

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER







## FOOD SERVICE UNIT: 195- AURORA KITCHEN

**OPENING and CLOSING CHECKLIST** 

Shift Checklist	Al	M	P	M		Comme	-	15 I	
	No	Yes	No	Yes			1100		
All areas secure, no evidence of theft		/	图 用品						
Workers reported to work, no open sores		V	The state of the s	/					
no skin infections		V		/					
no diarrhea		1/		/					
Kitchen is in good general appearance		V		/					
All kitchen equipment operational & clean		1		/					
All tools and sharps inventoried		V		/					- :-
All areas secure, lights out, exits locked	Washing H			/					
DISH MACHINE	7	Cemp	eratui	re	Wash 150+	Rinse 18	80+		
Temperature according to manufacturer's specifications	Breakfast		156	186					
and chemical agent used in Final Rinse	Luncl		ch	153	182				
	Dinner			15-8	136				
POT and PAN SINK	Temperature				Wash 110 °F+	Rinse 110 °F+		200 ppm	
Final Rinse Temps determined by chemical agent used	Breakfast			135	129		20	Oppi	
			Lune	ch	120	122	200 ppm		
			Dinn	er	120	12-3		2000	
FREEZER and WALK-IN	Ter	mner	ature		Freezer 0°F	Walk-in	Wall	k-in 2	17000
		pox			or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	- 4.3	36.8	3	8.9	
Record temperatures, Freezer and Walk-ins				PM	-3.5	37.8	35		
DRY STORAGE	Tempe	ratur	e 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	68	6-8			
Water Temps & Handwash Areas	AM		PN	- 10					
	105-120	°F	105-12	20 °F					

Signature, Cook Supervisor (AM

09/19/2/ DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





# FOOD SERVICE UNIT: 195- AURORA KITCHEN

# **OPENING and CLOSING CHECKLIST**

Shift Checklist	A	M	PN	√I		Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		V							
Workers reported to work, no open sores		V		V					
no skin infections		/		de la companya della companya della companya de la companya della					
no diarrhea		1		,er					
Kitchen is in good general appearance		1		.1					
All kitchen equipment operational & clean		V	-	1					
All tools and sharps inventoried		1		- N					
All areas secure, lights out, exits locked	00.04			/					
DISH MACHINE	Temperature			Wash 150+	Rinse 18	0+			
Temperature according to manufacturer's specifications	Breakfast			fast	150	180			
and chemical agent used in Final Rinse			Lunch		151	180			
	Dinner				165	186			
POT and PAN SINK	Temperature			re	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used		Breakfast		139	140		200	pm	
			Lun	ch	140	120		200	PM
			Din	ner	1/2	115		2001	one
FREEZER and WALK-IN	Т	empe	rature	;	Freezer 0°F or below	Walk-in 35-40 °F		lk-in 2 -40 °F	
Record temperatures, Freezer and Walk-ins				AM	-1	38.0	30	6.8	
Record temperatures, Freezer and Walk-ins				PM	44	38.0	L	10.4	
DRY STORAGE	Temp	eratu	re 45-	-80 °F	Spice Room	Store Rm			
				AM	68	68			
Record temperatures Dry Storage Areas				PM	70	69			
Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas							1		l .
Record temperatures, Dry Storage Areas	Al			M					
Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas Water Temps & Handwash Areas	AN 105-12	20 °F		120 °F					

Signature, (ook Supervisor (AM)

DATE

FOOD SERVICE MANAGER

DATE

9.20.2021





## **FOOD SERVICE UNIT: 195- AURORA KITCHEN**

## **OPENING and CLOSING CHECKLIST**

Date: 1/11/2\				Time	0300 AN	1 Time	18	49 P	M
Shift Checklist	AM	1	PN	A		Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		//							
Workers reported to work, no open sores		4		4					
no skin infections		/V		/					
no diarrhea	l X	$\checkmark$							
Kitchen is in good general appearance		1/							
All kitchen equipment operational & clean		V							
All tools and sharps inventoried		V.		/					
All areas secure, lights out, exits locked		1		/					
DISH MACHINE	Т	emp	eratui	·e	Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications	Breakfast		162	184					
and chemical agent used in Final Rinse	Lunch		ch	160	183				
	Dinner				160	185			
POT and PAN SINK	Temperature				Wash 110 °F+	Rinse 110		200 p	pm
Final Rinse Temps determined by chemical agent used		-	Break	fast	140	143		200	
			Lune	ch	140	1.12		200	
			Dinn	er	1-1	112		200	in m.
FREEZER and WALK-IN	Ter	nner	ature		Freezer 0°F	Walk-in	Wal	k-in 2	1 Por
	101	прет	ature		or below	35-40 °F	1	40 °F	
Record temperatures, Freezer and Walk-ins				AM	1.7	39.9	32	7. 5	
Record temperatures, Freezer and Walk-ins				PM	- Lyon	396	39	5	
DRY STORAGE	Temper	ratur	e 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	67	63			
Water Temps & Handwash Areas	AM	T	PN						
	105-120	°F	105-1	20 °F					
	198	)	111						

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





# FOOD SERVICE UNIT: 195- AURORA KITCHEN

# **OPENING and CLOSING CHECKLIST**

Shift Checklist	A	M	P		: 0300 A	Comm	_	100	141
	No	Yes	No	Yes		Comm	ents		
All areas secure, no evidence of theft	110	103	ARRIVA	105					
Workers reported to work, no open sores	-	V	3724	1					
no skin infections		1		-					
no diarrhea		1		1					
Kitchen is in good general appearance		/							
All kitchen equipment operational & clean		V		/					
All tools and sharps inventoried		1/		/					
All areas secure, lights out, exits locked		V		1					
DISH MACHINE	CAL DAME.	Tom	ano tre-		W 1 150:				
Temperature according to manufacturer's specifications	- United to		Wash 150+	Rinse 18	30+				
and chemical agent used in Final Rinse	Breakfast Lunch		160	1.85					
					155	181			
POT and PAN SINK	-	D	Dinn		165	lae			
Final Rinse Temps determined by chemical agent used	Temperature			Wash 110 °F+	Rinse 110	°F+	200 I	рm	
			Break		140	139	L. L	200	ppn
			Lunc		120	120		200 ppm	
			Dinn	er	110	112		2009	SOM
FREEZER and WALK-IN	Te	mpera	iture		Freezer 0°F	Walk-in	Wal	k-in 2	-
Record temperatures, Freezer and Walk-ins				13.5	or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	1.2	349	3	19	
DRY STORAGE	m			PM	-1.8	351	30	0.8	
Record temperatures Dry Storage Areas	Tempe	rature			Spice Room	Store Rm			
Record temperatures, Dry Storage Areas				AM	68	68			
tectora temperatures, Dry Storage Areas				PM	69	70			
Vater Temps & Handwash Areas	43.5								
rater remps & Handwash Areas	AM	1	PM						
	105-120	r l	05-12	0 °F					

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





# FOOD SERVICE UNIT: 195- AURORA KITCHEN

# **OPENING and CLOSING CHECKLIST**

Shift Checklist	A	M	PI		:033a Al	I Time	ents		
·	No	Yes		Yes		Collina	OHES		
All areas secure, no evidence of theft	4 0	V	1						
Workers reported to work, no open sores	17-A	VIE	VV	1					
no skin infections	X	V	12)	1					
no diarrhea	W	V	12/	1					
Kitchen is in good general appearance	1	レ	12	1					
All kitchen equipment operational & clean		L		/				7 - 7	
All tools and sharps inventoried		V							
All areas secure, lights out, exits locked	are now and			/					
DISH MACHINE		Tem	eratui	re	Wash 150+	Rinse 18	80+		
Temperature according to manufacturer's specifications	Breakfast			151	160				
and chemical agent used in Final Rinse	Lunch			ch	150	180	C		
			Dinn	er	151	18			
POT and PAN SINK	Temperature			Wash 110 °F+	Rinse 110 °F+		200 [	nm	
Final Rinse Temps determined by chemical agent used			Break		112	115		1000000	OPPI
			Lune	ch	115	122	-	200	60
			Dinn	er	115	110		200	, , ,
FREEZER and WALK-IN	T	emne	rature		Freezer 0°F	Walk-in	-	lk-in 2	John
		om per	ature		or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-5-8	358	3	6.9	
Record temperatures, Freezer and Walk-ins				PM	-6.7	38.5	3>	3.4	
DRY STORAGE	Temp	eratu	re 45-8	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	6-8	68			
Water Temps & Handwash Areas	AN	1	PN	1					
6	105-12	0 °F	105-12						
	112	.	120						

Signature, Cook Supervisor (AM)

PATE

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)





# FOOD SERVICE UNIT: 195- AURORA KITCHEN

## **OPENING and CLOSING CHECKLIST**

Date: 9-14-21		Time	:0315 AM	I Time:	1800	O PI	M
Shift Checklist	AM	PM		Comme	nts		
- All	No Yes	No Yes					
All areas secure, no evidence of theft	XX		Knob	Fran	2	Sma	21/1
Workers reported to work, no open sores		V	Steam	n Ta	ble	m	155,110
no skin infections	AX		was	in pla	ace	wh	un
no diarrhea	XIX	V	1-S+ S	nift	lef-t	on	9/13/
Kitchen is in good general appearance	1	V					
All kitchen equipment operational & clean	1	V					
All tools and sharps inventoried	X	1					
All areas secure, lights out, exits locked	Not the last of the last						
DISH MACHINE	Tem	perature	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications		Breakfast	151	183			
and chemical agent used in Final Rinse		Lunch	136	185			
		Dinner	157	18-	7		
POT and PAN SINK	Tem	perature	Wash 110 °F+	Rinse 110	°F+ 2	200 p	pm
Final Rinse Temps determined by chemical agent used		Breakfast	114	116	ć	2005	DPM
		Lunch	117	118	O	COP	din
		Dinner	110	120	1 18	200	bon
FREEZER and WALK-IN	Tempe	rature	Freezer 0°F	Walk-in	Walk-	in 2	44
			or below	35-40 °F	35-40		
Record temperatures, Freezer and Walk-ins		AM	-10	36	_39		
Record temperatures, Freezer and Walk-ins		PM	-0.0	38.7	36	9	
DRY STORAGE	Temperatu	re 45-80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas		AM	68	68			
Record temperatures, Dry Storage Areas		PM	66	66			
Water Temps & Handwash Areas	AM	PM					
water Temps & Handwash Areas	105-120 °F	105-120 °F				ļ	
	120	120					
	100	100					

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

DATE

Myrew Smith 9/14/2, Signature, Cook Supervisor (PM)





## **FOOD SERVICE UNIT: 195- AURORA KITCHEN**

## **OPENING and CLOSING CHECKLIST**

Date: 9-13-21				Time	:0315 AM	A Time	. 1907	PM
Shift Checklist	A	M	Pl	M		Comme	nts	
	No	Yes	No	Yes				
All areas secure, no evidence of theft		X						
Workers reported to work, no open sores		$\sim$		V				
no skin infections		λ		b'				
no diarrhea		X.		8				
Kitchen is in good general appearance		X		Ser.				
All kitchen equipment operational & clean		X		/				
All tools and sharps inventoried		X		1				
All areas secure, lights out, exits locked	1. 2.2			/				
DISH MACHINE		Temperature			Wash 150+	Rinse 18	0+	- Marie Paris
Temperature according to manufacturer's specifications	Breakfast		153	181				
and chemical agent used in Final Rinse			Lun	ch	154	194		
			Dinr	ner	156	18		
POT and PAN SINK	Temperature			Wash 110 °F+	Rinse 110	°F+ 20	0 ррт	
Final Rinse Temps determined by ohemical agent used	ĺ		Break		115	118		Oppn
			Lune	ch	116	118	70	Oppn
			Dinr	er	112	IIE	2 5	oppri
FREEZER and WALK-IN	Te	emper	ature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 35-40 °I	2 "
Record temperatures, Freezer and Walk-ins				AM	-8	38	39	
Record temperatures, Freezer and Walk-ins				PM	-1.10	34.5	374	
DRY STORAGE	Tempe	eratur	e 45-	80 °F	Spice Room	Store Rm		
Record temperatures Dry Storage Areas	1			AM	67	68		
Record temperatures, Dry Storage Areas				PM	70	70		
Water Temps & Handwash Areas	AM		PN	Л				
	105-12		105-12					
	170		112					

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

## GEO Aurora ICE 3130 N. Oakland St

# Temperature

A-1 A-2 A-3 A-3 A-3 B-1 B-1 B-1 B-2 T1.60 B-3 B-3 B-4 T0.51 C-1 C-1 C-2 C-2 C-2 C-3 C-4 B-3 B-4 C-4 B-3 C-4 B-3 B-4 B-1		
B-2 71.60 B-3 67.52 B-4 70.51  C-1 68.42 C-2 70.11 C-3 68.62 E-1 69.71 E-2 70.11  D-1 67.81  ISOLATION 69.01  PATIENT ROOM 70.81  INTAKE/RECEIVING 70.81	A-2 A-3	70.81 66.82
C-2 70.11 C-3 68.62 E-1 69.71 E-2 70.11 D-1 67.81 ISOLATION 69.01 PATIENT ROOM 70.81 INTAKE/RECEIVING 70.81 INTAKE/RECEIVING 70.81 Present Value BOILER-3 138.91 Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 69.80	B-2 B-3	71.60 67.52
E-2 70.11  D-1 67.81  ISOLATION 69.01  PATIENT ROOM 70.81  INTAKE/RECEIVING 70.81  INTAKE/RECEIVING 70.81  Present Value BOILER-3 138.91  Universal Input[1]  LAUNDRY ROOM MAU-2 and BOILER-4 69.80	C-2 C-3	70.11 69.41
ISOLATION 69.01  PATIENT ROOM 70.81  INTAKE/RECEIVING		
PATIENT ROOM 70.81  INTAKE/RECEIVING 70.81  INTAKE/RECEIVING 70.81  Tank Temp S-12 70.48  Present Value  BOILER-3 138.91  Universal Input[1]  LAUNDRY ROOM MAU-2 and BOILER-4 69.80	D-1	67.81
INTAKE/RECEIVING 21.71 Tank Temp S-12 21.48 Present Value BOILER-3 138.91 Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 69.80	ISOLATION	69.01
Tank Temp S-12 7.48 Present Value BOILER-3 138.91 Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 69.80	PATIENT ROOM	70.81
BOILER-3 138.91 Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 69.80	Tank Temp S-12	71.71
LAUNDRY ROOM MAU-2 and BOILER-4 69.80	BOILER-3	138.91
	LAUNDRY ROOM MAU-2 and BOILER-4	69.80



# **Temperature Log South Building**

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

# Date: Monday, Sept 20, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
920	South-A	72.5	104.1		
	South-B	72.5	104.2		
	South-C	71,5	104.1		
	South-D	72.8	occupied		
	South-E	71.5	occupied occupied		
	South-F	un aup.	e11		
	South-G	71.7	104.0		
	South-L	71.9	104,1		
	South-M	71.1	104.1		
	South-N	TRIT	104.2		
	South-X	769.7	104.1		
	South-Y	721	104.1		
	South-Z	720	104,2		
	South SMU	723	104.9		
	South SMU Shower 3				N/A
	MED ISO- Room 1	Unocluped		N/A	N/A
	MED ISO- Room 2	Unacupe	1	N/A	N/A
	MED ISO- Room 3	Unollup	ed	N/A	N/A
Y	MEDICAL	N/A	N/A		

PRINT:	

**Write Legibly** 

Temperature is taken with a Fluke Mod 52 Digital Thermometer



# Monday, Sept 20, 2021 North Building Temperature Log

195 Aurora Detention Center 3130 Oakland St. Aurora, CO 80010

Secure	Serv	rices	23.6
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Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower
9-20-21	A-1		1041						
	A-2		104.1						
	A-3		ichi						
	A-4		1091						
	B-1		p4.1						
	B-2		104.1						
	В-3		109.1						
	B-4		104.5						
	C-1		104.5						
	C-2		1045						
	C-3		104.6						
	C-4		104.7						
	D-1		1041				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1		104.1				N/A	N/A	N/A
	E-2		104.1						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

	Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
$\overline{}$	Intake	N/A			N/A	N/A	N/A	N/A	N/A
PRINT	:Sean	n Hansar			SIGN:	A	21_		
Vrite Legi	bly								
Aedical Sh	iowers Ten	nperature l	Log						
			Name:				Date:		
ROOM	542	540	538	536	534	523	522	Tub Room	
Air:	70,1	7012	71,1	70.9	71.1	70.5	71.1		
Water:	104.1	104.1	104.1	104,1	104.1	104.1	104.1		
emperatur	e Taken wit	h a Fluke Mo	od 52 Digit	al Thermo	meter				